

FLAVOR-ACTIVE PEPTIDES

Abstract

5 The present invention pertains to specific peptides obtainable from cocoa beans and
giving rise to a particular and distinct savor when subjected to a Maillard reaction with
reducing sugars. In particular, the present invention pertains to the use of one or more of
these specific peptides for the preparation of a chocolate flavor, specifically a cocoa and a
caramel flavor, a floral or specifically, a bonbon flavor, a bready flavor, a roasted flavor or a
10 meat flavor.

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